zappa

Bread with tomato paste, lemongrass and ginger, Kalamata and Chalkidiki olives,
Messinian extra virgin olive oil

Starters

Sea bass carpaccio, bottarga, green beans, celery and lemon dressing

Tuna tartare negro, charred purple tortilla, spring onion, jalapeño, clamato juice

Seared scallops with hummus, lime syrup and seaweed beurre noisette

Seafood-stuffed lettuce rolls with prawns & crayfish, saffron sauce, tarragon, Dry Martini

Steamed mussels with white wine, citrus kosho and white tarama

Baked halloumi, lemon, rosemary, green olive harissa

Grilled prawns and artichokes, lime, honey, Dijon mustard vinaigrette

Grilled mushrooms marinated in tomato paste, truffle yogurt

Artichokes & asparagus ,buffalo mozzarella, asparagus pesto ,charred lemon vinaigrette

Duck spring roll with foie gras, kumquat pesto, mesclun & endive salad

Salads

Green salad with avocado, rocket, escarole and calamansi vinaigrette

Cabbage salad with radicchio, baby spinach, herbs,
gorgonzola and pear vinaigrette

Kale salad spinach, apple, prosciutto, pomegranate, pumpkin seeds, honey vinaigrette

Endive & radicchio salad with greens, orange vinaigrette,
goat cheese brûlée, caramelized walnuts

Main Courses

Grilled sea bass fillet, citron vinaigrette, charcoal-grilled, wild greens

Grouper fillet bianco with bottarga dauphinoise potatoes, lemon sauce

Linguini with grilled prawns*, bouillabaisse sauce, lemongrass pesto

Fettuccine with king crab*, lemon butter, chili and fermented lemon

Spaghetti with asparagus pesto and Aegina pistachio

Grilled chicken fillet marinated pumpkin hummus, mesclun, asparagus, avocado, citrus dressing

Grilled pork, celeriac, salsify, leek, egg-lemon sauce, celery chimichurri

Grilled beef fillet Black Angus grass fed New Zealand, mushrooms, parmesan gremolata, aged rosé wine vinaigrette

To share

Prime Charcoal-grilled Black Angus Omaha bone-in ribeye, root vegetables, chimichurri

Paella with lobster*, prawn*, ras el hanout

Desserts

Pavlova with mascarpone mousse, persimmon, passion fruit

Lemon tart with burnt meringue, turmeric ice cream, ginger, lemongrass, chili, honey

Aegina pistachio praline mille-feuille ,red berries sauce

Galaktoboureko with raisins, dates, rosewater syrup, ouzo sorbet

Bitter chocolate croquettes with Mandarin Napoleon syrup, mango sorbet

Apple tarte tatin, bay leaf ice cream (for 2 p)

Please inform our staff of any allergies or intolerances before placing your order.
The consumer is not obliged to make payment if they do not receive the legally required proof of transaction (receipt/invoice).
The listed prices include the applicable VAT, municipal tax, and any other charges.
The establishment is required to provide printed complaint forms, available in a designated holder next to the exit, for submitting any complaints.
Market Regulation Officer: Viktoras Kouroupi